

The invention claimed is:

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Sub A1 A new type of cooked food product comprising a shaped substrate made from moldable, edible dough, and an exterior coating on said shaped substrate made from a particulate starch component base, said coating being applied to said substrate prior to cooking said substrate and cooked in place thereupon.

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A new type of cooked food product as set forth in claim 1, wherein said coating comprises a batter or slurry at the time it is applied and a dry layer on said substrate after cooking.

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A new type of cooked food product as set forth in claim 1, wherein said coating comprises a dry mix of ingredients when applied.

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A new type of food product as set forth in claim 1, wherein the principal non-liquid ingredient of said dough comprises potato.

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Sub A2 A new type of food product as set forth in claim 4, wherein said substrate is in the form of a waffle.

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A new type of food product as set forth in claim 1, wherein the principal non-liquid ingredient of said dough comprises a flour made from grain.

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A new type of food product as set forth in claim 1, wherein said substrate has a shape having at least one slender and elongated portion, said exterior coating forming a shell surrounding said slender and elongated portion which strengthens it to resist breakage.

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A new type of food product as set forth in claim 1, wherein said food product comprises a deep-fried product.

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A new type of food product as set forth in claim 8, wherein the principal non-liquid ingredient of said dough comprises potato.

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A new type of food product as set forth in claim 1, wherein said food product comprises a non-fried product.

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Sub 43 → A new type of food product as set forth in claim 4, wherein said dough includes at least some partially cooked potato prior to being cooked with said substrate in place.

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A new type of food product as set forth in claim 4, wherein said dough includes at least some dehydrated potato.

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A new type of food product as set forth in claim 1, wherein said coating comprises a dry particulate starch component disposed inside a slurry-form component prior to cooking.

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A new type of food product as set forth in claim 1, wherein said substrate and coating comprise a parfried article.

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A new type of food product as set forth in claim 14, wherein said substrate and coating further comprise a non-fried finished-cooked component.

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A new type of food product as set forth in claim as set forth in claim 14, wherein said substrate and coating further comprise a finish-cooked fried component.

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A new type of food product as set forth in claim 1, wherein said food product comprises a parfried and frozen product.

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A new type of food product as set forth in claim 1, wherein said food product has a crispy exterior and a soft interior.

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A new type of food product as set forth in claim 18, wherein said food product comprises a waffle.

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A new type of food product as set forth in claim 18, wherein said food product comprises a baked product.

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A new type of food product as set forth in claim 18, wherein said food product comprises a cookie.

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A new type of food product as set forth in claim 20, wherein said food product has a shape having at least one slender and elongated portion, said exterior coating forming a shell surrounding said slender and elongated portion which strengthens it to resist breakage.

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A new type of food product as set forth in claim 1, wherein said substrate and coating have an overall thickness of not more than about 4 cm.

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*Sub
P6* A method of making a food item, comprising the steps of:
shaping a formable shape-retaining food dough item having a desired configuration;
coating said shaped dough food item with a particulate starch-component ingredient mix;
and
5 cooking said shaped and coated dough food item with said coating in place upon it, to
thereby obtain a shaped food product having a crispy exterior and a soft interior.

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The method of claim 24, wherein said step of cooking said coated and shaped dough food item includes parfrying it and later finish-cooking it.

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The method of claim 25, further including the step of freezing said parfried food item prior to finish-cooking it.

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The method of claim 25, wherein said step of finish-cooking comprises reconstituting the frozen parfried food item by thawing it and then cooking it by using at least a selected one of the group consisting essentially of a gradient oven, a microwave oven, a toaster, a grill, a broiler, and a deep-fryer.

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The method of claim 27, wherein said toaster comprises a domestic toaster.

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Sub A1 The method of claim 27, wherein said step of shaping a food dough comprises forming a patty from potato dough.

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The method of claim 29, wherein said forming step comprises making a waffle shape from said potato dough.

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The method of claim 30, wherein said step of finish-cooking includes using a toaster.

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Sub A1 The method of claim 27, wherein said step of shaping comprises forming said dough into a pancake.

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The method of claim 27, wherein said step of shaping comprises forming said dough into a shape which emulates a slice of a natural food.


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The method of claim 24, including the step of using a food dough whose main ingredient is at least a selected one of the group consisting essentially of flour or starch made from grain.

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Sub A1 The method of claim 25, including the step of using a food dough whose main ingredient comprises a shredded non-grain natural food.

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 The method according to claim 35, wherein said shredded non-grain natural food is at least partially dried before using it in said dough.

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The method according to claim 35, wherein said shredded natural food is at least partially dehydrated before inclusion in said dough.

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The method according to claim 25, wherein said step of coating said shaped dough food item comprises predusting it with a dry particulate starch-component ingredient mix and subsequently applying a particulate starch-component mix which is in batter/slurry form.

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The method according to claim 29, including the step of using egg in the potato dough to increase cohesiveness of such dough and help produce a fluffy and light internal consistency after cooking.

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The method according to claim 39, including the step of using at least some stabilizers in said dough.